

PATENT ABSTRACTS OF JAPAN

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(54) GRAIN FLOUR COMPOSITION FOR FROZEN NOODLE, FROZEN NOODLE USING THE SAME AND ITS PRODUCTION

(57)Abstract:

PROBLEM TO BE SOLVED: To obtain a grain flour composition capable of maintaining palatability in slow thawing even when usually available wheat flour is used and providing frozen noodles to be easily loosened and the frozen noodles using the same and provide its production method.

SOLUTION: This grain flour composition for frozen noodles comprises 9-69 wt.% of wheat flour, 20-70 wt.% of starch and 0.1-1.2 wt.% of curdlan. Frozen noodles are produced by adding water to the said composition to form noodles which are made to be pregelatinized and frozen. As the frozen noodles, frozen wheat vermicelli, frozen buckwheat noodles, frozen Chinese noodles are cited. It is preferable that the frozen Chinese noodles contain further 0.5-3 wt.% of carbonated water, the frozen buckwheat noodles contain 9-50 wt.% of wheat flour, 27-60 wt.% of starch and further 10-40 wt.% of buckwheat flour.

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